

MENU

Bienvenue to Garçon Bleu, where we paint outside
the lines of convention for a vibrant, fun and
contemporary take on traditional French cuisine

ON ARRIVAL

CHAMPAGNE AND CANAPÉS

MAIN

POULET EN CROÛTE

chicken breast | black pudding | kale | chicken jus

or

BARRAMUNDI

fennel purée | beurre noisette | capers | Goolwa pipis |
cucumber

SIDE

CHARRED BROCCOLINI

toasted flake almonds | chilli | extra virgin olive oil

DESSERT

SELECTION OF LOCAL & FRENCH CHEESES

chutney | onion jam | house made lavosh

